

ROAD AND FARM IMPROVEMENT

CONQUERING SQUASH BUG.

Best Methods of Protecting the Vines from the Ravages of This Pest.

After the squashes, cucumbers and melons are well started the squash bug makes its appearance. Those who have a garden know the flat, rusty-black creature with its vile odor. In spring or early summer the eggs are laid on the leaves and stems of plants, sometimes singly, but usually in groups of from 12 to 50. They are brownish-yellow and easily found. Fortunately the insect confines its attention almost entirely to cucurbitaceous plants.

As the bugs grow they scatter over the leaves, molting five times before they reach maturity. Naturally the plant is weakened by such attentions. A leaf that has nourished many bugs will turn yellow, and if the pests are numerous enough the whole plant may be killed. It is sometimes claimed that the bug stings the leaf and kills it, but it would be more to the point to say that the leaf is tapped and its life-blood sucked out. In autumn the adult bug crawls under a board, stone or rubbish and remains till spring.

The Nympha may be killed by a spray of kerosene emulsion or tobacco water, as their bodies are soft and unprotected. But the old bugs are proof against this kind of treatment. Their hard-shelled backs protect them.

The most practicable remedy thus far seems to be hand picking, says the Orange Judd Farmer. It should begin with the first bug and be repeated at short intervals. The best time for it is in the morning while it is cool and the bugs sluggish. A convenient way is to drop the bugs into a can containing water with a little kerosene. The bugs will swim in clear water, but the film of oil on the surface is sure death. Boards or shingles placed on the ground are an assistance in gathering the bugs. They will seek these shelters in mid-afternoon and remain dormant till it is warm in the morning, when they can easily be gathered. Crushing the eggs on the leaves is a preventive measure that should not be neglected.

So far as my experience goes, the best way to guard against the bug is to plant the vines among potatoes. It has rarely found them there. I have grown good crops of squashes in this way and found few or none of the insects, though in other places they were numerous.

MUZZLE FOR CORN PLOWING

Necessary Protection When Cultivating the Growing Crop.

This wire muzzle is very easy to make and is much better than the nail muzzle. For cultivating corn or drilling wheat in corn muzzling is always necessary, says a correspondent of the Farm and Home.



and I have made muzzles out of smooth wire, like cut, which have proved first class. They do not scratch the moss of the horses or trouble their breathing as do cloth bags, etc.

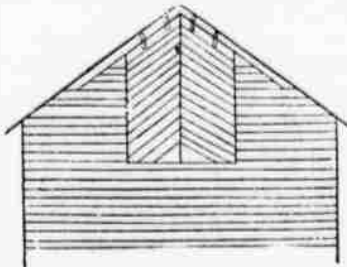
Poor Seed Corn.

If late, poor seed corn is planted only an uneven stand may be expected with lots of barren or unfilled stalks. Select ears which are even and well filled at both ends, then shell and run the grain through a fanning mill with a strong blast to blow out the small, light seed.

HAY DOORS IN BARN.

Placing Tracks for Them on an Incline Will Facilitate Opening Them.

There has been great trouble in finding a suitable method of hanging doors for unloading hay with fork or slings from the outside of building. The



GOOD HAY BARN DOOR.

method described by my diagram we think the very best. Place your track on an incline with the roof, and put on rollers on the doors at the same incline. They will open very easily, says Rural New Yorker, and shut hard, but they can easily be managed from inside.

HARROWING THE HIGHWAY.

Treatment of the Roadbed Which Will Keep It in Good Condition at All Times.

When the road is dry enough to work on, and I am afraid that dust is already flying in some places, give it a thorough dragging with either peg or spring-tooth harrow, recommends a correspondent of the Rural New Yorker. This fills the ruts, levels the surface, and gives the road machine a much better show, as it stands to reason that when the road machine is used without harrowing, the large ruts are only partially filled; and even where filled completely with loose dirt, the first wagon that passes shows you exactly where to drive if you care to "be in it." On the other hand, where the harrow has been used a few days, or even hours, previous to the harrow, the old channels stand a chance of getting some packing along with the filling, as each wagon that passes "helps the good work along." Only the other day while we were dragging our mail carrier exclaimed: "Talk all you want to about your road machines, that old 40-tooth of yours does the biz." Of course the road machine has its place as a "turnpike" for good drainage, a high and somewhat rounded surface are essential in maintaining a good road.

JOTTINGS.

Try to harrow as soon after plowing as possible.

Two good stalks of corn in a hill is the best number.

An even stand of three stalks of corn to the hill is desirable and will give better results than more or less.

Most farmers take their chances on the germinability of seed. This fact is the cause of much loss every year.

The quickest way to start sprouts of Irish potatoes is to cut them in small pieces, lay in flats, cover with sand, and place them in a light, warm place.

Why spend much time in trying to make the bean poles set firmly? Just tie them together at the top in groups of four and so form pyramid-shaped stakes.

Tree Planting Popular.

Tree planting is becoming more popular every year, especially on the plains country, where the lack of trees is fully realized by the inhabitants, most of whom have come from parts of the country where trees are numerous. There greater efforts are being made than ever before to fill the land with trees.

Oil sprays spread better than the lime and sulphur mixtures, but the accumulative effect frequently kills the tree.

ABOUT FLOOR COVERINGS.

Denim May Be Used to Cover Center of Worn Carpet—Rugs of Home-Make.

It is real economy to cover the floor of two or more rooms with the same kind of carpet, then when they become worn through the center the best part can be put together to make one carpet.

Many housekeepers use a large square of denim in the middle of the room when the floor is covered with a thin carpet, or with one that is badly worn. It saves the carpet wonderfully and is made by sewing several widths of denim together. Be sure and select a denim that will go well with the carpet. It is said that denim itself makes a very satisfactory floor covering for bedrooms if several thicknesses of paper are placed underneath.

It is a real blessing to the careful housewife that rugs continue to be so popular as floor coverings, as there are so many ways of making them at home by using the cast-off and outgrown garments. It is a good plan to have the carpet bar's woven into rugs instead of the old-fashioned rag carpets.

The rugs look very neat and pretty if they have a solid middle of some plain color with a contrasting border. The middle may be of the hit and miss and the border of a plain color. I saw two very handsome rugs recently. One had the middle of a solid green with a rich dark red border. The other had a blue center with a striped white border.

White and faded cotton pieces can be colored any of the bright shades with the diamond dyes for cotton and the faded woolen pieces with the dyes for wool. The woven rugs are much easier to make than any other home-made rug, all that is needed is to cut the rugs evenly, sew and wind them into balls, and for a few cents a yard the carpet weaver will do the rest.—Prairie Farmer.

HOUSEHOLD SUGGESTIONS.

If alum is added to the paste used in covering boxes with paper or for scrap-books moths or mice will not invade them.

Ink and fruit stains may be removed from white linens and cottons by soaking them for a few hours in kerosene, then washing in hot water.

Allow a shorter raising for bread to be cooked by steam, since the dough will rise during the cooking because of the lower temperature employed.

You can free a moth-infested closet of the "creatures," larvae and eggs, by pouring hot vinegar into a red-hot iron or tin pan set upon hot bricks in the closet. Shut the door as soon as the vinegar hisses upon the heated surface of the pan and don't open again that day.

In shaking blankets care must always be taken to catch them about a foot from the selvage, otherwise a risk is run of tearing them.

Skewer baked fish with thin slices of salt pork or bacon. Fresh fish will be improved in flavor if fried in fat used previously for the same purpose.

Coffee and tea stains, if rubbed with butter and afterward washed in hot soap suds, will come out, leaving the table linen quite white and fresh.

To have one's kitchen free from smoke or odor when frying griddle cakes try adding one teaspoonful of melted lard to the batter and do not grease the griddle.

If you suspect that pickles have been colored with copper, you can satisfy yourself with a very simple test. Put some pieces of the pickle into a vial containing a mixture of equal parts of ammonia and water. If there is any copper present the liquid will become blue in color.—Chicago Daily News.

An Old Story.

"Did you ever experience a change of heart?" asked the kind old lady. "Well, I should say!" laughed the girl. "I've been engaged four times."—Detroit Free Press.

SOME NICE DESSERTS.

Delicious Cup Custards, a Cocoanut Pudding Worth While and a Fine Chocolate Pudding.

Cup Custard.—Three pints of rich sweet milk, five eggs, well beaten (reserving the whites of two). Sweeten the milk to taste, flavor with a large teaspoonful of vanilla extract, add the beaten eggs. Stir well, and pour the mixture into custard cups, place them in a pan of cold water, having the water reach a little more than half way up the sides of the cups. Place the pan in a well-heated oven, and let cook till the custard is set firm. Whip the reserved whites until stiff, and put a spoonful of it on top of each custard, and in the center of this put a lump of red currant jelly. Serve hot or cold in cups. It is baked in.

Cocoanut Pudding.—One freshly grated cocoanut, sweetened with two cups of sugar, add six well-beaten eggs; when well mixed, add two cupfuls of sweet cream, beat and pour into a buttered pudding dish. Bake until well thickened, then spread over the top a thick covering of sweetened, whipped cream.

Chocolate Pudding.—One quart of sweet milk in which is well mixed four ounces of grated chocolate, one large cupful of sugar, five well-beaten eggs (reserve the white of one). Mix together, pour into a buttered bowl, tie this firmly in a pudding bag and boil steadily for two hours. The boiling water should not reach above the edge of the bowl. When done, spread over the top a frosting made from the white of the egg and four tablespoonfuls of pulverized sugar. Serve either hot or cold. I like it best cold.—Ohio Farmer.

SORES INSIDE THE NOSTRILS

There Is Nothing More Irritating Than the Above Affliction—An Effective Remedy.

One of our readers sends us the following: Make a salve of equal parts of gum camphor and lard, melting both together on the stove; an old tablespoon does very well to melt it in, and it must not be allowed to get very hot or the camphor will burn, but it must be hot enough to melt readily, else the camphor will evaporate and your salve will be useless. As soon as the melted salve cools, it must be used. It must be made fresh every time it is needed. Dissolve a pinch of sal soda in hot water, and bathe the face with the water, also wash out the nostrils. Twist a little strip of cloth into a swab, dip it into the warm salve and put it as far back in the nostril as possible. Use the salve several times a day, and especially at bedtime. Eat rather lightly of light, nourishing foods; avoid anything that disagrees with your stomach, especially sweets and sweetened foods. Breathe pure air, and plenty of it, and keep the feet warm and dry.—The Commoner.

"Oooo!" Says the Iceman.

The largest mass of ice in the world is probably the one which fills up nearly the whole of the interior of Greenland, where it has accumulated since before the dawn of history. It is believed now to form a block about 600,000 square miles in area, and averaging a mile and a half in thickness. According to these statistics the lump of ice is larger in volume than the whole body of water in the Mediterranean.

Rhubarb Foam.

Cut up enough rhubarb to fill a quart measure, and stew until tender with the rind of half a lemon, a stick of cinnamon, two cups of sugar and a very little water. Then press through a colander or sieve, and let get cold. Beat two cups of cream to a stiff froth and fold it into the rhubarb. Chill on ice for a few minutes and serve in glasses.